

# MONTECILLO SINGLADURAS ALBARIÑO 2023



**MONTECILLO**  
*Singladuras*

RÍAS BAIXAS  
DENOMINACIÓN DE ORIGEN

LONG JOURNEYS IN SEARCH OF THE MOST UNIQUE WINE THAT THESE VINEYARDS CAN GIVE US. THE EXPERTISE AND KNOW-HOW OF MORE THAN 150 YEARS OF HISTORY. A UNIQUE ALBARIÑO: FINE, SOFT AND FRESH, WITH A STRIKING BALANCE THAT EVOKES ATLANTIC MEMORIES. ENJOY IT PAIRED WITH SEAFOOD, RICE DISHES OR YOUR FAVORITE FISH DISHES.

## VINTAGE 2023.

THE 2023 HARVEST CYCLE WAS CHARACTERIZED BY A WARM AND WET WINTER, A WARM AND DRY SPRING. THE RAINS THAT OCCURRED DURING THE FIRST PART OF THE SUMMER ENSURED A YIELD OF 9,500 KG/HA AND GREAT QUALITY. THE HARVEST WAS MOSTLY CONCENTRATED FROM SEPTEMBER 2 TO 15. INTERESTING DATA OF 170 HA MORE PRODUCTION THAN IN 2022 DUE TO THE INCREASE IN SALES OF THIS D.O.



100% ALBARIÑO



IN A PRIVILEGED AREA FOR THE CULTIVATION OF THE ALBARIÑO VARIETY WITHIN THE EL SALNÉS AREA, WE FIND NEAR CAMBADOS AND THE ATLANTIC COAST THE VINEYARDS SUITABLE FOR OUR SINGLADURAS WINE.



HARVESTED BY HAND IN SMALL CAPACITY BOXES, WITH AN AVERAGE AGE OF 40 YEARS, THE LOVE AND RESPECT FOR THE FRUIT OF THESE VINES IS TRANSFERRED TO THE ENTIRE WINEMAKING PROCESS. AFTER THE DESTEMMED BUNCHES UNDERGO 4 DAYS OF MACERATION WITH THE SKINS IN SMALL TEMPERATURE-CONTROLLED TANKS, THEY ARE GENTLY PRESSED AND FERMENTED AT 16°C FOR 15 DAYS.



ONCE THE WINE HAS BEEN BLENDED, THERE IS A CONTINUOUS BATON-NAGE WITH THE LEES TO GIVE BREADTH AND PRESENCE IN THE MOUTH TO THE WINE, THUS ACHIEVING LONG-LASTING AND COMPLEX WINES.



AFTER BOTTLING, THE WINE RESTS FOR 20 MONTHS IN THE UNDERGROUND CELLARS OF THE WINERY.



**[COLOR]** VERY CLEAN AND WITH EXCEPTIONAL SHINE, GREENISH YELLOW COLOR WITH LEMON REFLECTIONS.

**[AROMA]** TREMENDOUSLY VARIETAL, THE NOSE SHOWS CITRUS AROMAS, WHITE FRUIT PREDOMINATING GREEN APPLE AND A SLIGHT HINT OF PEACH.

**[TASTE]** IN THE TASTE PHASE, THE SALINE SENSATIONS AND GREAT FRESHNESS STAND OUT, MAKING IT A WINE WITH GREAT PERSONALITY. GLYCERIC IN THE DRINK, IT CLEARLY DEMONSTRATES THE WORK WITH THE LEES DURING ITS PRODUCTION THAT MIX WITH THE WHITE AND CITRUS FRUIT GIVING A HARMONIOUS AND IRRESISTIBLE WHOLE.

## ANALYSIS

[ALCOHOL]	[RESIDUAL SUGAR]	[TOTAL ACIDITY]	[pH]
12.4% v/v	2.5 g/l	5.9 g/l	3.46



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WINE MODERATION  
CHOOSE | SHARE | CARE